

Almond Crescent Cookies (Kourabiedes) Serves: 32 tastings



From the garden: Egg

Equipment:

- Kitchen Aid Mixer
- Wooden spoon x 1
- Small bowl
- Fork x 1
- Measuring cups
- Measuring spoons
- Baking tray x 2
- Baking paper

Ingredients:

- 1 x 250g butter (softened)
- ½ cup sugar
- ½ egg (lightly beaten)
- 1/3 cup roasted & chopped almond
- 2 + 2/3 cup plain flour
- ½ teaspoon baking powder
- ½ cup icing sugar (for dusting)

Method:

1. Heat oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Using a mixer, beat the butter, sugar and egg together until light and fluffy.
4. Add almond, flour and baking powder, use a wooden spoon and mix thoroughly.
NB: You might need an adult to help when the dough become hard to mix.
5. Roll one tablespoon heap of dough into a cylinder about 7cm long and shape into a crescent. Repeat.
6. You should get 32 cookies.
7. Place them on the lined baking trays.
8. Bake for 22 minutes or until lightly golden.
9. Let cookies cool slightly then generously dust with icing sugar.
10. Serve into 5 large serving plates.